

POETRY.

THE FARMER'S HARVEST SONG.

Ho! raise ye lads—the morning breeze
Has swept the mist from the stream,
And afar on the hills the towering trees
Are tipsy with the day's first beam;
The stars are gone—the night has sped,
And the lark has hailed the day;
Arouse ye, then, while the morn is red—
Away to the field, away!

To us no music sounds more sweet
Than the sharpening clank of the scythe;
And echoing hills with gladness greet
The song of the reaper blithe,
How pleasant to follow, with rake in hand,
The mower's devious way,
And scatter abroad with lightsome wand,
The green and perfumed hay.

Let the soldier exult in the pomp of war,
The king in his serf-thronged hall;
The free-horn farmer is happier far
Than kings, and lords, and all,
His are no fields with carnage red,
And drenched with the blood of the slain;
But hills and vales o'er which is spread
A harvest of waving grain.

The summer sun, o'er valley and plain,
Has shed his genial ray,
Till smiling acres of golden grain
Await the harvest day;
And into their borders we will not fail
To carry the war to the knife,
And eager, too, are the cradle and flail
To be wielded in bloodless strife.

Then up and away, while the diamond dew
Bespangles the bending corn;
And gaily we labour, the while we woo
The bracing breath of morn,
And under the shade of the beeches green
We'll rest at noon of day,
Hurrah! for the sickle and scythe so keen!
Away to the field—away!

From The Montreal Herald.

REMARKS ON THE PREPARATION OF PROVISIONS.

BY THE MONTREAL BOARD OF TRADE.

The Board of Trade of Montreal, under the impression that the superior order in which flour was delivered in this port the last season, has in part resulted from their remarks respecting its preparation, have, owing to the great alterations in the mother country on various other articles of food, again to address the public on the proper method of putting up such articles, for which there will probably be a demand in Great Britain, but which, to realize the views of intending shippers must be so prepared as to be suitable to the tastes of the proposed consumers. It is desirable to show not only what should be done, but what should be avoided, in order to secure a trade, which, with care and economy, promises to be of very considerable advantage.

The articles which claim attention, are:

Prime Mess Beef in Tierces and half Tierces;
Ditto ditto in Barrels and half Barrels.
Prime Pork in ditto ditto.
Hams and Pigs' Cheeks.
Sausages.
Mutton Hams.
Butter, and
Cheese.

Mess Beef is so very difficult to be prepared, that as an article of general export, it is well worth attention. It requires cattle

of so very good a quality, and so much of the animal has to be rejected, that it will hardly pay to put up. If cattle good enough for Mess could be procured, it would be better to put up the rounds and briskets separately, and to salt and dry the remainder. The Inspection Law provides that Mess beef shall consist of the choicest pieces only, which are briskets, the thick of the flank-ribs, rumps, and sirloins. It is generally considered that cattle to be fit for Mess beef must be five years old. On the other hand, Prime Beef is not sufficiently good, so that it is to Prime Mess the Board would particularly direct the attention of packers, which is the Mess Beef of the Irish market.

By the Inspection Law, Prime Mess Beef shall consist of pieces of meat of the second class, from good fat cattle, without shanks or necks. This is sufficiently fat for the English market, and may be made from the meat of cattle of four years old, or even from those of three, if of good breeds; there is but little rejected, and that little only fit for use while fresh.

As the Law above referred to is precise as to the construction of the tierces, barrels, &c., in which provisions are to be packed, the Board think it advisable to insert the clause regulating that matter. It should be remembered that beef is preferable in tierces and half tierces, pork in barrels and half barrels.

Clause 10, of the Act 4, and 5 Vic., cap. 28, to regulate the Inspection of Beef and Pork, "And be it enacted, That from and after the passing of this Act, each and every barrel and half barrel, tierce and half tierce, containing Beef and Pork, inspected in this Province, shall be made of good seasonable white oak stave, and the heads not less than three quarters of an inch thick, and each tierce on each edge at the bilge shall not be less than half an inch thick when finished for barrels, nor less than three quarters of an inch thick when finished for tierces, and the wood of half barrels, or half tierces shall be in the same proportion to their size, and shall, in both cases, be free from every defect; each barrel and half barrel, tierce or half tierce, shall be hooped and covered two-thirds of the length with good oak, ash, or hickory hoops, leaving one-third in the centre uncovered; and each barrel or half barrel, tierce or half tierce, shall be bored in the centre of the bilge with a bit of not less in diameter than one inch, for the reception of pickle; each barrel shall be not less than twenty-seven inches, nor more than twenty-eight inches and a half long, and the contents of each barrel in which beef shall be packed or re-packed, shall not be less than twenty-eight gallons, nor more than twenty-nine gallons, wine measure, and the contents of each barrel in which Pork shall be packed or re-packed, shall not be less than thirty gallons, nor exceed thirty-one gallons, wine measure; each tierce shall not be less than thirty inches, nor more than thirty-one inches long; and the contents of each tierce in which Beef shall be packed or re-packed, shall not be less than forty-four gallons, nor exceed forty-five gallons, wine measure; and the contents of each tierce in which Pork shall be packed or re-packed, shall not be less than forty-five gallons, nor exceed forty-six gallons, wine measure; and half barrels or half tierces in which pork and beef shall be packed and re-packed, shall severally contain half the number of gallons above mentioned, and no more, and it shall be the duty of the Inspector or Inspectors appointed under this Act, to examine carefully and ascertain the sufficiency of each barrel and half barrel, tierce and half tierce, before branding the same, and to brand none

with regard to which the requirements of this Act have not been complied with."

As to packing, of course the rounds and briskets can be put in kits; the prime mess beef, as before observed, in tierces and half tierces, and cut up in precisely eight pound pieces, thirty-eight pieces making a tierce of three hundred and four pounds; nineteen a half tierce. If any error be made, it must be in excess of the proper weight. The meat as soon as put up, should be packed in vats with dry salt, and strong pickle made with one ounce of saltpetre to six pounds of salt, poured on it. The salt should be free from sulphate of soda, muriate of magnesia, or other impurities too common in the salt of the United States. By the Inspection Bill it is imperative to use St. Ubes, Isle of May, Lisbon, or Turk's Island salt, or other coarse-grained salt of equal quality. After being thus prepared, it is left for twenty-four hours, when it is put up in new pickle for at least seven days, such having no saltpetre in it: or it may be left in the pickle until prepared for exportation, when it is packed with a layer between each tier of meat, and between the top and bottom of the barrel, of a mixture of six pounds of salt and one pint of molasses. In this way, instead of eighteen and a half pounds of salt to each fifty pounds of meat, ordinarily used, six pounds will be enough. When headed up, the packages should be filled with the strongest, and perfectly clear pickle. Great care should be taken to cut out all bloody pieces or bruised meat, and to avoid dirt and sand on all occasions. The scales and blocks should be particularly attended to, and should be well scoured prior and subsequent to being used. In slaughtering, it is highly requisite that all the blood be removed, and the meat allowed to cool thoroughly before it be cut up.

Dried Beef, consisting of the ribs and legs, with the bones out of the latter, is very saleable in Britain, if of good quality; this is merely well cured, and then dried, but not smoked, and should be of the very finest meat only. Venison, also Mutton, Hams, and Shoulders, would if similarly prepared, meet the wants of the British consumer.

Tongues salted in the same manner as Beef, are in request; not only those of Cattle, but of Pigs and Sheep.

They should be prepared with great cleanliness, and any thing offensive about the root pared away. Kegs of from fifty to one hundred are the most suitable.

In Pork, the article most wanted is Prime, such being the Mess of the Irish packers; Mess and Prime Mess being too fat, and Cargo too inferior. It should, however, be small, owing to its being young, and from no other cause, say made from pigs from nine to twelve months old, weighing about one hundred and fifty pounds each, the coarse pieces of one hog and a half only being packed. It should be fairly hog and a half pork, not the fat pieces of heavy pork made up with the coarse pieces of the same, but made from pigs not heavier than the weight noted. Neither the head nor the feet should be packed, the cheek should be cut off, and may either be packed or left out. It must invariably be cut into four pound pieces, and any bloody part about the neck taken away; indeed it would be better if, in the first cut of the neck, not only the bloody parts were removed, but the bone cut out also. The shank of the shoulder cut close to the body of the pig should also be left out.

The Irish provision packages have the second chime hoop at each end of iron; it would be well if that construction were adopted in Canada, as it greatly tends to keep the packages